## **DETAILS OF INSPECTION VIOLATIONS**

| NO.     | LOCATION   | REF.      | POINTS       | CRITICAL DESCRIPTION   |
|---------|--|-----------|--------------|------------------------|
| 1       | BRAVO PIZZARIA   | 27        | 0            | No                     |
| THE N   | NON-FOOD CONTACT AREAS ON THE PIZZA OVEN WERE SLIGHTLY SOILED W        | ITH A GR  | EASY RESIDU  | JE.                    |
| - Corre | ected immediately during the inspection.                               |           |              |                        |
| 1       | MAIN GALLEY - FOOD SERVICE GENERAL                                     | 21        | 1            | No                     |
| LOOS    | E PEELING SEALANT WAS NOTICED IN THE VENTILATION HOODS THROUGHO        | OUT THE   | ENTIRE FOOI  | O SERVICE AREAS.       |
| - Corre | ected 24 <sup>th</sup> January 2004.                                   |           |              |                        |
| 2       | CAFÉ DE SOL  | 20        | 0            | No                     |
| THE C   | COMBI-OVEN IS SCHEDULED TO BE REMOVED DURING THE NEXT DRY DOCK.        |           |              |                        |
| - To b  | e removed during the next dry dock. Shore management is already aware. |           |              |                        |
| 2       | MAIN GALLEY- FOOD SERVICE GENERAL                                      | 33        | 1            | No                     |
| CRAC    | KED TILES AND MISSING GROUT WAS NOTED THROUGHOUT THE FOOD SER          | VICE ARE  | EAS.         |                        |
| - To b  | e done during the next dry dock. Shore management is already aware.    |           |              |                        |
| 3       | CAFÉ DE SOL - PORT SIDE BUFFET LINE                                    | 21        | 1            | No                     |
| THE S   | SNEEZE GUARDS WERE CRACKED AND CHIPPED MAKING THEM DIFFICULT TO        | CLEAN.    |              |                        |
| - A pu  | rchase order has been submitted for replacement of the sneeze guards.  |           |              |                        |
| 3       | MAIN GALLEY-WAREWASHER   | 22        | 0            | No                     |
| THE F   | FINAL RINSE TEMPERATURE GAUGE WAS NOT FUNCTIONING.                     |           |              |                        |
| - Corre | ected 21 <sup>st</sup> January 2004.                                   |           |              |                        |
| 4       | HAMBURGER GRILL  | 29        | 0            | Yes                    |
| A PIE   | CE OF ONIION AND PIECES OF PLASTIC WRAP WERE FOUND IN THE STRAINE      | R OF TH   | E HANDWASH   | SINK.                  |
| - Corre | ected immediately during the inspection.                               |           |              |                        |
| 4       | MAIN GALLEY-WAREWASHER   | 26        | 3            | Yes                    |
| THRE    | E DISH TRAYS OF BOWLS HAD SEVERAL BOWLS THAT WERE SOILED AND ST        | ORED AS   | S CLEAN.     |                        |
| - Corr  | ected immediately during the inspection.                               |           |              |                        |
| 5       | COMMENT  | *         | 0            | No                     |
| THE L   | OGS PERTAINING TO FOOD AND ENGINEERING PRACTICES WERE EXCEPTION        | NAL       |              |                        |
| 5       | MAIN GALLEY  | 37        | 0            | No                     |
| THE S   | SOUP STATION HAD A LIGHT CONDENSATION BUILDUP ON THE DECKHEAD DU       | JE TO PO  | OOR VENTILA  | TION.                  |
| - To b  | e done during the next dry dock. Shore management is already aware.    |           |              |                        |
| 6       | CREW GALLEY  | 37        | 0            | No                     |
| THE S   | SOUP STATION HAD LIGHT CONDENSATION BUILDUP ON THE DECKHEAD DUE        | TO POO    | R VENTILATI  | ON.                    |
| - To b  | e done during the next dry dock. Shore management is already aware.    |           |              |                        |
| 7       | MAIN GALLEY-WAREWASHER   | 20        | 0            | No                     |
| CHIPE   | PED DISHWARE WAS NOTED ON THE CLEAN STORAGE END OF THE WAREWA          | SHER.     |              |                        |
| - Chip  | ped dishware discarded immediately during the inspection.              |           |              |                        |
| 8       | CORRECTIVE ACTION STATEMENT  | *         | 0            | No                     |
| N DE    | VELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION. CR       | RITICAL-I | TEM DEFICIEN | NCIES (DESIGNATED WITH |

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WIT YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .